



Events Catering **MENU**

9000 W. Airport Drive
Visalia, CA 93277
559-651-5000



Wyndham Meeting Package \$61

Room Rental included. Includes standard wireless internet. Priced per person, minimum of 20 guests.

Breakfast

Selection of Pastries
 Sweet Butter and Fruit Preserves
 Assorted Fruit Juices
 Starbucks Regular and Decaf Coffee
 Assortment of Teavana Teas

Morning Break

Assorted Yogurts
 Granola Mix
 Seasonal Berries
 Assortment of Teas
 Assorted Fruit Juices
 Bottled Waters, Regular and Diet
 Soft Drinks

Chef's Choice Lunch

Chef Designed Buffet Lunch of Salad and Soup
 Assorted Mini Deli Sandwich Sliders
 Mini Dessert Display
 Starbucks Regular and Decaffeinated Coffee
 Bottled Waters, Regular and Diet Soft Drinks

Afternoon Break

Varied Selection of Afternoon Snacks
 Assorted Cookies, Candy Bars and Potato Chips
 Assorted Fruit Juices
 Starbucks Regular and Decaffeinated Coffee
 Assortment of Teas
 Energy Drinks and Bottled Water



Breakfast Buffet

Served with Freshly brewed Starbucks regular and decaf coffee and assorted Teavana Teas.
Priced per person, minimum of 35 people, \$3 surcharge per person under minimum

Executive Breakfast \$25

**French Toast, Cheese Blintz, Scrambled Eggs,
Bacon & Sausage, Home Fried Potatoes**

Assorted Breakfast Breads served with Fruit Preserves

Tray of Seasonal Fresh Fruit, Assorted Yogurts
Cereal Assortment with Low Fat and Skim Milk,
Assorted Chilled Juices

Wyndham \$21

Scrambled Eggs, Bacon, Sausage, Home Fried Potatoes

Assorted Breakfast Breads served with Fruit Preserves

Tray of Seasonal Fresh Fruit, Assorted Yogurts
Cereal Assortment with Low Fat and Skim Milk,
Assorted Chilled Juices

Wyndham Continental \$14

Assorted Breakfast Breads , Bagels with Cream Cheese

Tray of Seasonal Fresh Fruit, Assorted Chilled Fruit Juices

Traditional American Breakfast \$19

Available as a Plated Option

Scrambled Eggs or Denver Style Eggs, Home Fried Potatoes, Bacon or Sausage

Choice of Muffins, Biscuits, or Danishes served with Assorted Preserves and Marmalades

Assorted Chilled Fruit Juices

Addition to your Breakfast Brunch:

Bottomless Mimosas and Bloody Mary's \$14

Endless Glass of Champagne, Mimosa, or Bloody Mary with your next Breakfast or Brunch

Omelet Station \$9 Add on to Existing Buffet Entree

Omelet Station \$11 A la Carte

Made to Order Omelet's

Accompanied with: Bacon, Sausage, Ham, Mushroom, Onion, Peppers, Tomato, Cheese

Breakfast Burritos \$9 Add on to Existing Buffet Entree

Breakfast Burrito's \$11 A la Carte

Scrambled Eggs, Bacon or Sausage, Home Fried Potatoes, Cheese & Salsa



Breakfast Buffet Enhancements and Breakfast A La Carte Selections

Enhancements only available as an addition to a buffet.

Suggestions

Assorted Breakfast Breads	\$35 dozen
Fresh Baked Danish Variety	\$43 dozen
Fresh Muffin Variety	\$35 dozen
Bagels and Cream Cheese	\$35 dozen
Fresh Baked Croissants	\$34 dozen
Fresh Baked Cinnamon Rolls	\$43 dozen
Chocolate Brownies	\$30 dozen
Cake Donuts	\$31 dozen
Fresh Baked Cookies	\$24 dozen
Assorted Dannon Yogurts	\$3.50 each

Beverages

Starbucks Coffee	\$51 gallon
Chilled Fruit Juice Orange, Cranberry, or Grapefruit	\$25 carafe
Chilled Milk	\$14 Carafe
Fresh Local Dairy Milk available upon request	
Freshly Brewed Iced Tea	\$35 gallon
Regular and Diet Sodas	\$4 each
Bottled Water	\$3 bottle
Bottled Mineral Water	\$7 bottle
Lemonade	\$35 gallon
Hot Tea	\$25 gallon



Break Packages

Priced per person. Minimum of 10 people, \$3 surcharge per person under minimum

Energy Break \$15.50

Granola Bar and Candy Bar Assortment

Sliced Fresh Fruit and Cheese Mirror

Soft Drinks & Energy Drinks

Healthy Snack Break \$15

Vegetable Crudites

Mixed Nuts

Whole Fruit

Yogurt & Granola

Iced Tea or Fruit Infused Water

Cookie Break \$11

Fresh Baked Jumbo Cookies, Brownies

Milk & Coffees

Milk available upon request
(Market Price)

Ball Park Break \$16

Popcorn, Pretzels, Nachos

Peanuts, Assorted Potato Chips

Soft Drinks



Boxed Meals To Go

Priced per person.

Boxed lunches include Chef's choice composed salad, potato chips and soft drinks.

Tule Wrap \$21

Turkey, Bacon, Avocado, Spinach, & Roasted Red Bell Pepper
Wrapped with Sprouts and Chipotle Mayonnaise

Chicken Caesar Wrap \$ 21

Grilled Chicken Breast with Chilled Romaine Hearts, Tomatoes, Swiss Cheese
with Caesar Dressing

Tuna Salad Sandwich \$22

Tuna Salad on Whole Wheat Bread, Lettuce & Tomato

Deli Sandwich \$19

Choice of: Turkey, Ham, Roast Beef
Tomato, Lettuce, Onion

Mediterranean Pita Sandwich \$19

Hummus, Cucumber, Spinach, Feta Cheese, Artichoke

Chef Salad \$23

Mixed Greens, Turkey, Ham, Cheddar and Swiss Cheeses, Tomato, Cucumber,
and Hard Boiled Egg

Chicken Avocado Caesar \$21

Romaine, Avocado, Grilled Chicken, Shredded Parmesan, Croutons and the
classic dressing



Luncheon Buffets

Served with Freshly Brewed Starbucks Regular and Decaf Coffee Assorted Teavana Teas.
Priced per person, Minimum of 35 people, \$3 surcharge per person under minimum.

Barbecue Buffet \$31

Sliced Melon
Traditional Cole Slaw and Home-style
Potato Salad
Carved Tri Tip
BBQ Chicken Thighs
Cornbread Muffins
Ranch Beans and Corn on the Cob

Italian Deli Buffet \$31

Bowtie Pasta Salad
Caprese Salad
Italian Dry, & Genoa Salami, Mortadella,
Copa, Prosciutto
Gouda, Provolone, Havarti, Mozzarella
Sprouts, Tomato, Roasted Peppers,
Pepperoncini, Spinach, Olives
Ciabatta Bread

Southwestern Fiesta Buffet \$27

Southwest Salad with Black Beans,
Roasted Chillies and Corn, Romaine
Lettuce and Tortilla Strips served with
Chipotle Ranch Dressing
Beef Fajitas served with Warm Tortillas
Chicken Enchiladas Spanish Rice and
Refried Beans
Chips and Salsa

Deli Style Buffet \$24

California Field of Greens Salad
Pasta Salad with Herbed Vinaigrette Dressing
Assortment of Sliced Roast Beef, Smoked
Ham, Roasted Turkey Breast
Sliced Swiss, American, Cheddar, and
Monterey Jack Cheeses
Tomatoes, Lettuce, Shaved Onion, Pickles
and Assorted Condiments
Assorted Deli Breads

Italian Renaissance Buffet \$35

Antipasto Salad with Julienne of Salami and
Mortadella
Fusilli Pasta Salad with Artichoke Hearts and
Olives
Wild Mushroom Ravioli in Pesto Cream Sauce
Pan Sauteed Pork Loin alla Milanese
Zucchini and Tomato Gratineed or Eggplant
Parmesan
Baked Ziti with Meat Sauce
Freshly Baked Garlic Bread



Two Course Plated Lunch and Salad

Menu Selections must be finalized two (2) weeks prior to your event. Plated lunches include a selection of freshly baked artisan rolls and butter

Freshly brewed Starbucks regular and decaf coffee and Iced Tea.

Priced per person, Minimum of 10 people, \$3 surcharge per person under minimum

Rib Eye Steak \$31

Charbroiled Rib Eye Steak Served with Herb Butter

Served with your choice of 1 starch and 1 vegetable option: Garlic Mashed Potatoes, Herb Roasted Red Potatoes, Rice Pilaf

Seasonal Vegetables, Green Beans with Slivered Almonds

Flat Iron Steak \$27

Charbroiled Flat Iron Steak Served with Chimichurri Sauce

Chicken Carbonara \$26

Roasted Breast of Chicken with Pancetta and Mushrooms in a Flavorful White Cream Sauce

Pesto Chicken \$26

Seasoned Grilled Chicken Breast Served with Pesto Cream Sauce Garnished with Tomato Basil Bruschetta

Traditional Meatloaf \$23

Slow Baked Meatloaf Wrapped in Bacon brushed with House Made Catsup served with a Rich Mushroom Gravy

Lasagna Rollettes \$23

Spinach, Sauteed Mushrooms, Ricotta cheese & Marinara Sauce

Chicken Teriyaki \$21

Chicken Breast served with Pineapple Teriyaki Sauce over a bed of Rice & Seasonal Vegetables



Luncheon Salads

Wyndham Chef \$21

Mixed Greens, Deli Ham and Turkey, Swiss and Smoked Cheddar, Cucumber, Tomato, Ranch and Vinaigrette on the side

Cobb \$22

Mixed Lettuce, Bacon, Egg, Diced Chicken, Tomato, Avocado, Bleu Cheese Crumbles, Ranch and Vinaigrette on the side

Chicken Caesar \$20

Chopped Romaine Lettuce, Grilled Chicken Breast, Shredded Parmesan, Tossed with Caesar Dressing, Toasted Croutons

Grilled Salmon Caesar \$21

Chopped Romaine Lettuce, Grilled Salmon Fillet, Shredded Parmesan, Tossed with Caesar Dressing

Smoked Salmon Caesar \$22

Chopped Romaine Lettuce, Smoked Salmon Flakes, Shredded Parmesan, Tossed with Caesar Dressing

Shrimp Avocado Salad \$24

Mixed Greens, Shrimp, Avocado, Tomato, Parmesan, Croutons
Ranch and Vinaigrette on the side



A La Carte Appetizers & Receptions

Priced per Tray. Portions of 50 pieces per tray

Cold Selections

Assorted Deli Sliders	\$90
Vegetable Crudites with Dip (Tray)	\$96
Assorted Cheese with Crackers (Tray)	\$160
Fresh Seasonal Fruit Tray	\$110
Assorted Tortilla Pinwheels	\$100
Spinach and Artichoke Dip	\$110
Baked Brie en Croute	\$96
Tomato Bruschetta	\$95
Antipasto Display (Tray)	\$155

Seafood Selections

Whole Poached Salmon (1) Market	\$265
Coconut Shrimp	\$190
Walkaway Crab Shooters	\$180
Jumbo Cocktail Shrimp Display	\$215
Seared Blackened Ahi Tuna (Market)	\$250
Shrimp Ceviche	\$155

Hot Selections

Chicken or Beef Satay	\$190
Assorted Mini Quiche	\$150
Oriental Pot Stickers	\$110
Vegetable Egg Rolls	\$110
Mini Pesto Raviolis	\$90
Breaded Chicken Strips	\$110
Mini Taquitos with Salsa	\$110
Seafood Stuffed Mushrooms	\$180
Seasoned Baked Meatballs	\$90
Chicken Drumettes	\$96
Spanakopita	\$96
Sausage Stuffed Mushrooms	\$115

Gourmet Selections

Melon Wrapped with Prosciutto	\$150
Caviar and Steak Tartar Display	\$270
Imported Cheese & Fruit Tray	\$270
Gorgonzola Stuffed Risotto Balls	\$140
Asparagus Wrapped in Filo	\$160
Deviled Eggs with Caviar	\$115
Chocolate Covered Strawberries	\$180



Dinner Buffet

Menu Selections must be finalized two (2) weeks prior to your event.

Freshly brewed Starbucks regular and decaf coffee and Iced Tea.

Priced per person, Minimum of 35 people, \$3 surcharge per person under minimum

Night in Tuscany \$43

Traditional Caesar Salad

Marinated and Charbroiled Vegetable Antipasti Platter, Platter of Shaved Coppa, Prosciutto and Dry Salami garnished with Olives

Southwestern Fiesta \$42

Scallop and Seafood Ceviche Santa Cruz

Bay Shrimp, Avocado and Mixed Greens Salad with Lime Dressing, Authentic Mexican Style Pork Carnitas with Warm Flour Tortillas and Condiments, Chicken Mole Poblano, Beef Enchiladas with a Spicy Red Sauce, Fiesta Corn, Spanish Rice and Black Beans

Tortilla Chips, Guacamole, Tomato Pico de Gallo and Picante Ranchero Salsa

Good Old Fashioned Barbecue \$37

Red Potato Salad

Cole Slaw with a Cracked Pepper Sweet Vinaigrette, California-Style Pork Ribs with House BBQ House Rub

BBQ Chicken Thighs, Country Baked Beans, Fiesta Corn

Cornbread with Honey Butter

Hawaiian Fusion \$48

Tropical Fruit Salad

Pineapple Cole Slaw

Kahlua Pork, Lomi Lomi Salmon or Tuna Pork

Hawaiian Chicken with Coconut Milk

Coconut Rice, Roasted Red Potatoes, Mixed Vegetables



Two Course Plated Dinner

Menu Selections must be finalized two (2) weeks prior to your event.

Priced per person, Minimum of 10 people, \$3 surcharge per person under minimum

Accompaniments

All Entrees Served with Mixed Baby Green Salad with your Choice of Dressing

Freshly brewed Starbucks regular and decaf coffee and Iced Tea.

Beef Wellington \$59

Filet Mignon with Wild Mushrooms
Duxelle Tucked in a Flaky Puff Pastry
Served with a Gorgonzola Cream Sauce

Charbroiled Filet Mignon \$54

Beef Tenderloin Marinated in Red Wine,
Tarragon and Fresh Herbs Sliced and Served
with Madeira Wine Sauce

Steak Au Poivre \$47

Seared 10oz New York Steak Coated with a
Green Peppercorn Brandy Reduction

Pacific Salmon \$37

Charbroiled Pacific Salmon Filet with Mango
Compote

Roasted Pork Loin \$31

Sliced Roasted Pork Loin Served with a Sweet
Apricot Reduction

Vegetarian Corner \$28 (Choose one)

White Lasagna with Veggies,
Red Lasagna with Veggies, or
Mindful Chik'n Field Mushrooms Stir-Fry

Beef & Chicken Duo \$38

Marinated Charbroiled Bistro Filet Served with
Cabernet Reduction.
Grilled Chicken Breast in Mushroom and Sun
Dried Tomato Cream Sauce

Chicken Cordon Bleu \$36

7 oz Breast of Chicken Stuffed with Prosciutto
Ham and Swiss Cheese Topped with a Mornay
Cream Sauce

Lemon Pepper Chicken \$27

Marinated and Grilled 6oz Breast of Chicken
Served in a White Wine Sauce with Lemon,
Shallots and Cracked Peppercorns

Prime Rib \$47

Seasoned Primed Rib
Served with Au Jus

Chicken with Apples and Cranberries \$34

Baked Breast of Chicken Stuffed with a Delicate
blend of Apples, Cranberries and Sage Dressing



Available Side Dishes

Included Vegetable Sides

Choose One:

Broccoli
Green Beans
Baby Carrots
Zucchini and Yellow Squash
Asparagus

Included Starch Sides

Choose One:

Mashed Potatoes
Rice Pilaf
Steamed Rice
Roasted Red Potatoes

Upgraded Vegetable Sides

These may be seasonal, and may incur additional charges

Mushrooms
Pacific Medley: Snow Peas, Baby Corn,
Chop Suey, Chow Mein, etc
Butternut, Spaghetti, or Acorn Squash,
Heirloom Carrots, (Purple, Red, Yellow)
Eggplant

Upgraded Starch Sides

These may be seasonal, and may incur additional charges

Fingerling or Heirloom Potatoes
Risotto
Quinoa
Faro



Children's Entrees

Priced per person, \$15

Children's entrees are for children 12 and
under

Includes Apple Juice and Cookie

Pasta with Marinara Sauce

Penne Pasta served with Marinara Sauce &
Parmesan Cheese

Mac & Cheese

Served with French Fries or Tater Tots

Burger

Served with French Fries or Tater Tots

Chicken Strips

Served with French Fries or Tater Tots

6' Cheese or Pepperoni Pizza

Cheese & Chicken Quesadilla



Sweets & Desserts

Priced per person, \$5 each.

Maximum selection of (2) two options.

New York Style Cheesecake

Drizzled Strawberry Sauce

Banana Cream Pie

With Chocolate Shavings

Creamy Traditional Tiramisu

Soaked in Espresso

Mousse

Black Tie Mousse with Whipped Cream Topping

Ice Cream

Ice Cream Sunday
Strawberry Chocolate
Caramel and Whip Cream

Fresh Berries (Seasonal)

Served with Champagne Sabayon

Pound Cake

With Fresh Berries & Cream

Assorted Gourmet Cupcakes

Dressed in Frosting

Mini French Pastries Platter

Carrot Cake

Red Velvet Cake

Chocolate Fudge Cake

Fruit Tartlet's

Creme Brulee Tarlets

Warm Cinnamon Bread Pudding (Buffet Style)

Baked Sweet Seasonal Fruit Crisp (Buffet Style)



Bar List

Bar Setup Fee \$175.00

Wyndham Hotel Visalia is pleased to offer you two options for your bar services to ensure your event matches your vision, style and budget.

Hosted Bar

Choosing a host bar ensures the utmost convenience and ease all beverages are charged to your master account. Service includes all glassware, ice mixes, juices and garnishes.

Cash Bar

Choosing a cash bar offers your guests the opportunity to enjoy their own personal beverage services. Service includes all glassware, ice, mixes, juices and garnishes.

Beer

Budweiser	\$7
Bud Light	\$7
Coors Light	\$7
Heineken	\$8
Michelob Ultra	\$7
Corona	\$8
Modelo	\$8

Wine

Sycamore Lane Cabernet Sauvignon	\$8
Sycamore Lane Merlot	\$8
Sycamore Lane Chardonnay	\$8

Hosted Bar Drink Tickets \$11

One Beer, Wine, or Well Cocktail
or
Two Sodas or Two Bottled Water

Premiums/Call

Captain Morgan	\$9
Crown Royal	\$10
Absolut	\$10
Grey Goose	\$10
Jack Daniels	\$10
Fireball	\$10
Malibu Rum	\$10
Midori	\$9
Patron Silver	\$10
Seagram's 7	\$9
Tanqueray	\$9



Audio, Visual, & Stage Design Priced per Day

Podium	\$50
Table Top Podium	\$50
Wireless Microphone	\$60
Lavaliere Microphone	\$100
House Sound	\$50
Speaker Phone	\$60
4 Channel Mixer	\$60
LCD Projector (HDMI)	\$200
LCD Projector (VGA)	\$200
8x8 Projector Screen	\$80
10x10 Projector Screen	\$110
Patch Fee	\$25
Phone Line	\$50
HDMI or VGA Cable	\$15
Cable Adapter or Splitter	\$15
Extension Cord	\$10
Multi-Plug Surge Protector	\$15
Flip Chart with Markers	\$50
White Board	\$30
Easel	\$25
8x6 Staging	\$50/ per section
8x4 Staging	\$50/ per section
US Flag and Pole	\$10
Vendor Booth Power 110v	\$35
Vendor Booth Power 2120v	\$65



Additional Information

Security Deposit: A \$500 security deposit, signed contract and credit card are required to guarantee booking. A credit card authorization form is required to have on file for all events regardless of payment method.

Service Charge and Sales Tax: A 22% taxable service charge is added to all food and beverage/ final bill. Current California state and local tax is included on final statement. (Currently 8.5%)

Security: Wyndham Visalia requires one (1) guard for all events exceeding 100 guests but not limited to events with alcohol consumption or events that Wyndham Visalia deems necessary. Security guard rates are at **\$45.00** per hour per guard. Wyndham Visalia reserves the right to make all security arrangements with use of licensed and bonded security guards. If in the sole judgement of Wyndham Visalia, additional security is required due to the size and nature of your event Wyndham Visalia may require additional security at client's expense.

Bar Requirements: A Bar Setup Fee of **\$175.00** is required for any event with bar services.

Guest Count: Guarantee is based on an estimated number of guests until 5-working days before your event when we require you to provide a final count. Thereafter guest count may increase but not decrease. Final Payment is due up to three days before your event. **Personal Checks and Cash will not be accepted.** We accept Credit Card or Cashier's Check.

Outside Alcoholic Beverages & Corkage Fee: Wyndham Visalia does not allow any alcohol, beer, or liquor to be brought into the banquet rooms. If you would like to provide your own wine, a corkage fee of **\$8.00** will be applied per bottle and covers chilling, serving, glassware, and the required liability insurance/liquor license to serve alcoholic beverages to your guests. The legal drinking age currently in the state of California is 21 years of age and above. Wyndham Visalia reserves the right to **require valid identification** for all guests consuming alcoholic beverages.

Wedding Cake/ Dessert & Candy Stations: Wedding cakes are always welcomed by licensed vendor/bakery. Unless included in your catering or wedding package a \$2.00 cake slicing fee applies and covers our staff cutting, serving, and providing china and silverware. Non vendor/bakery cakes must be disclosed prior to the start of your event. Additional storage and or handling must be provided by client or person/persons delivering the cake. Wyndham Visalia will not handle or move cake under any circumstances. In regard to desserts/candy stations must be prepared at least 1 hour prior to start of your event.

Decorating/Damages: We reserve the right to inspect and control all private functions. The host of the event is held responsible for the members of their group. The host will be charged for any damages. Wyndham Visalia will not permit the affixing of anything to the walls, floors or ceiling, with nails, tacks, staples, carpet or other materials such as glitter, confetti or silly string, A **\$200.00** damage fee will be added to your final invoice. No real rose petals on floor.

Fog Machines: Interfere with Fire Safety Equipment and cannot be allowed.